

JINGLE BAKES

Silver Bell Biscuits

If baking with a child, please supervise them at all times

Ingredients:

For the biscuits:

- 200g butter, at room temperature
- 80g icing sugar mixture
- 80ml honey
- 300g plain flour, sifted, plus extra for dusting your work surface
- 40g self-raising flour, sifted
- 2 tbsp milk

For the decoration:

- Icing for decoration (125g icing sugar mixed with 15ml warm water)
- Silver balls
- Anything you'd like to adorn your bells with!

Special equipment:

- Cookie cutter in the shape of a bell

Method:

1. Preheat the oven to 160 C fan and line 2 baking trays with baking paper. In a mixing bowl, start by beating the butter and icing sugar until combined. Then add the honey and mix through.
2. Put the plain and self-raising flours and the milk in a separate bowl and then add your butter and sugar mixture from step 1. Mix this together until it forms a dough – it's best to use your hands for this part!
3. Once your mixture has come together to form a dough, place the dough on a flat, well-floured surface and knead gently until it's smooth. Divide the dough in half and put each dough in a covered bowl. Place in the fridge for 15 minutes.
4. After 15 minutes, place one portion the chilled dough on a well-floured surface and use a well-floured rolling pin to roll the dough out to ½ cm thick. Use a bell-shaped cookie cutter to cut out your biscuits and place them on the lined baking trays. Then repeat this step with the second portion of dough.
5. Bake for 10-12 minutes or until crisp and golden. Once cooked, remove from the oven and allow to stand for 5 minutes before transferring to a wire rack to cool completely.
6. Once the biscuits are completely cool they're ready to decorate with the icing and silver balls (and anything else you have) – so have fun and make it as festive as possible!

JINGLE BAKES

Vegan and Gluten Free

Snowy Brownies

If baking with a child, please supervise them at all times

Ingredients:

- 270g Gluten Free Plain Flour
- 85g Cocoa Powder, Unsweetened
- 400g White Granulated Sugar
- 1½ tsp Baking Powder
- ½ tsp Salt
- 1 Tbsp lemon juice + 225ml soya milk (mixed together and left for a few minutes to curdle)
- 240ml Coconut Oil, melted
- 1 tsp Vanilla Extract
- 160g Vegan Chocolate Chunks (chopped up vegan chocolate)

For the decoration:

- Icing sugar to dust

Method:

1. Preheat oven to 180 C fan. Grease and line all sides of a 9x9 inch square baking dish.
2. In a large mixing bowl, add the gluten free flour, cocoa powder, sugar, baking powder, and salt and mix together.
3. Add the melted coconut oil, soya milk with lemon juice and vanilla extract to the mixing bowl with the dry ingredients and mix into a thick batter. Add the vegan chocolate chunks and stir to combine.
4. Pour the batter into the lined baking dish and smooth down with the back of a spoon. Pop in the oven and bake for 40 minutes.
5. Let them cool for 15 minutes then sprinkle with icing sugar. Lift out of the baking tray and allow to cool completely on a wire rack before cutting into squares. If presenting on a big plate, stack the brownies up and add a final dusting of icing sugar to create a delicious snow scene!

JINGLE BAKES

Mince pies

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Ingredients:

For the pastry:

- 350g plain flour, plus extra for dusting your work surface
- 225g unsalted butter, cold and cubed
- A pinch of salt
- 1 egg, beaten
- Zest of 1 orange (optional)
- Water, cold, as needed

For the filling:

- 800g mincemeat

For the glaze:

- A couple of teaspoons of milk

For the decoration:

- 2tbsp icing sugar

Method:

To make the pastry:

1. In a large bowl, add the flour, butter, salt and orange zest (if using). Rub together with your fingertips until the mixture looks like fine breadcrumbs.
2. Stir the egg into the mixture. Then add the cold water, a teaspoon at a time, and continue to mix through until the mixture binds to form a dough.
3. Cover the bowl and put in the fridge for 15-30 minutes.

Assembling the mince pies:

1. Preheat the oven to 180 C fan. Grease a cupcake tray.
2. On a well-floured surface, roll out 2/3 of your pastry to about 3mm thick. Cut circles out of the pastry and push them into the tray to line the cups.
3. Spoon the mincemeat into the pastry-lined tins until about 2/3 full.

4. Roll out the remaining pastry to the same thickness and cut out the lids for the pies. These can be circles, stars or even Christmas trees! They can be any shape you like so get creative with it.

5. Rub the edges of the pie cups with water to make them sticky and then press the lids on. Make a small hole in the centre of each one so that the steam can escape and then glaze each pie with a little bit of milk. Pop them in the oven for 20 minutes, or until golden brown.

6. Let them cool in the tray then sprinkle them with a snowy dusting of icing sugar and then they're ready to be enjoyed!

JINGLE BAKES

Chocolatey reindeers

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Ingredients:

For the cakes:

- 150g chocolate, broken into chunks
- 50g butter
- 2 Tbsp golden syrup
- 120g rice crispy cereal

For the decoration:

- Small pretzels (for antlers)
- Sugar eyes (or 1 black icing pen)
- Red smarties (or for a less traditional twist, have multicoloured reindeer noses!)

Method:

1. Place 12 cupcake cases in a cupcake tin.
2. In a large microwave-safe bowl, add the butter, golden syrup and dark chocolate chunks and pop it in the microwave until melted. It's best to do this in short bursts of no more than 30 seconds, so that it doesn't overheat, and stirring in between.
3. Stir to make sure all the ingredients are combined and then add the rice crispy cereal to the bowl and give it another good stir, until the cereal is completely coated in the chocolate mixture.
4. Spoon the mixture evenly into the 12 cupcake cases and then decorate immediately with the pretzels at the top, the eyes in the middle and the nose at the bottom to make a reindeer face!
5. Once you're happy with your creations, pop them in the fridge for an hour or so until they're completely set.